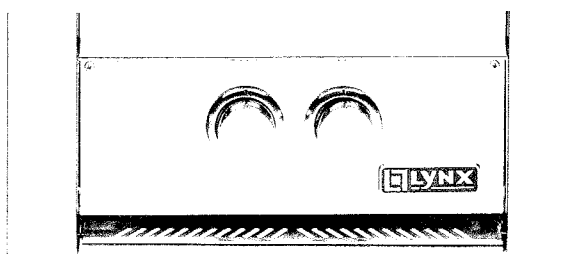
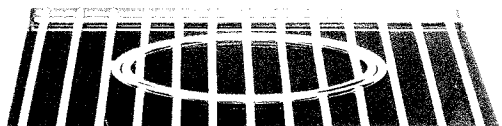




PROFESSIONAL GRILLS

Power Side Burner Model No. LPB



Product Overview

- Cast Brass Burner rated at 47,000 BTU
- Dual Rings Burner - can be operated independently for maximum heat control
- Hot Surface / Glow Coil ignition system
- Removable center grate feature allows unit to accommodate a commercial style round-bottom wok (12" min.)
- Replace the center grate and the unit is ready for an oversized stockpot or pan
- Control Illumination with Blue LED's
- Fully extendable drip pan

Table of Contents

Cutout Dimension.....Pg.1

Important note: Using this diagram dimension 'A' is 19" and dimension 'C' is 22".

Minimum Distance from Combustible Material: Minimum clearance from sides and back of unit to adjacent combustable construction below top of unit are 6" from side and 6" from back.

Gas Hookup.....Pg.2

Lighting the Burner.....Pg.3

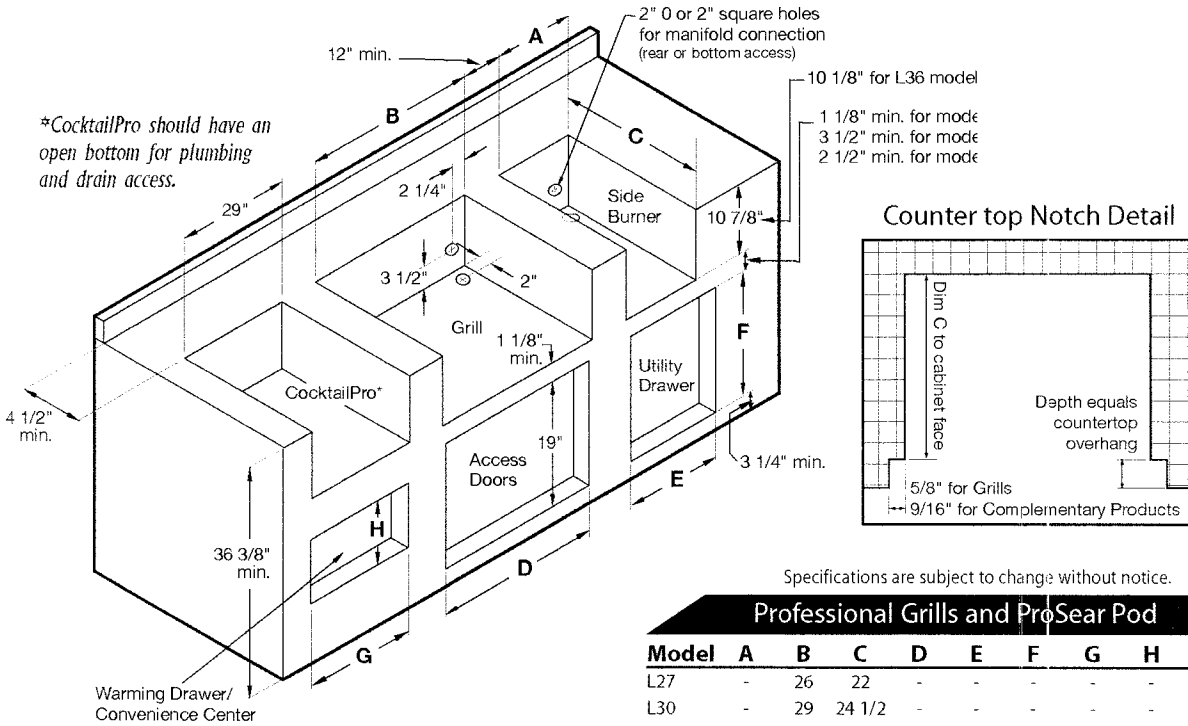
Important note: The Lynx Power Burner / Model LPB includes two burners that are operated independently. The light instructions on should be followed for each burner.

Electrical Hookup & Requirements.....Pg.4

Important note: If using multiple Lynx accessories with the Control Illumination / Blue LED's a 'Y' connector is supplied. This will allow you to use the light switch on your Lynx grill to actuate the power on more than one accessory.

To use, unplug the accessory/unit where currently attached and reconnect the mating end of the Y connector, now plug in the two accessories/units into their mating connectors.

Cutout Dimensions for 2008 Built-ins

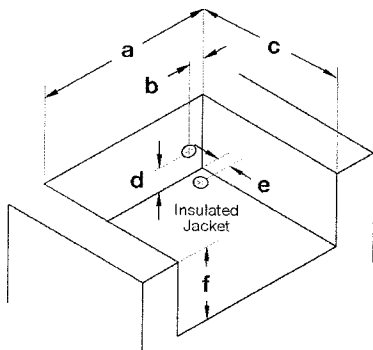


Specifications are subject to change without notice.

Professional Grills and ProSear Pod								
Model	A	B	C	D	E	F	G	H
L27	-	26	22	-	-	-	-	-
L30	-	29	24 1/2	-	-	-	-	-
L36	-	35	22	-	-	-	-	-
L42	-	41	24 1/2	-	-	-	-	-
L54	-	53	24 1/2	-	-	-	-	-

Note: Insulated jacket required for all grills installed into a combustible enclosure. See detail below.

With Insulated Jacket Installed						
Model	a	b	c	d	e	f
LJ27	33	5	24	4 1/2	3	11 5/8
LJ30	36	5	26 1/2	4 1/2	3	11 5/8
LJ36	42	5	24	4 1/2	3	11 5/8
LJ42	48	5	26 1/2	4 1/2	3	11 5/8
LJ54	60	5	26 1/2	4 1/2	3	11 5/8



Complementary Products								
Model	A	B	C	D	E	F	G	H
Access Doors								
LDR21-1	-	-	-	19 1/4	-	-	-	-
LDR27-1	-	-	-	25 1/4	-	-	-	-
LDR30-1	-	-	-	28 1/4	-	-	-	-
LDR36-2	-	-	-	34 1/4	-	-	-	-
LDR42-1	-	-	-	40 1/4	-	-	-	-
Side Burners and ProSear Grill Extender								
LSB1	12 1/8	-	24 1/2	-	-	-	-	-
LSB2	12 1/8	-	24 1/2	-	-	-	-	-
LSB2PC	24 1/4	-	24 1/2	-	-	-	-	-
LPSGE	12 1/8	-	24 1/2	-	-	-	-	-
Utility Drawers								
LUDE	-	-	24	-	12 1/8	19 1/4	-	-
LUDXL	-	-	24 1/4	-	17 1/4	18 9/16	-	-
Warming Drawers								
L30WD	-	-	20 1/2	-	-	-	28 1/2	10
L42CC	-	-	24 1/2	-	-	-	40 1/4	19 3/8
CocktailPro								
CS30	-	-	22 3/4	-	-	-	-	-



Lighting the Side Burner or LPSGE



WARNING

Never attempt to light burner if odor of gas is present. Lid must be open/off when lighting. Keep face and body as far from unit as possible when lighting. Always wait at least 5 minutes before attempting to re-light a hot burner.

Before proceeding, make sure you have completed a leak test. This check should be performed before each use of the side burner or grill extender.

Follow these steps to light the burners:

- 1) Open or remove lid completely. Do not attempt to light burners with the lid closed.
- 2) Check to ensure that all burner control knobs are set to OFF. Push control knob in and ensure that the ignition is glowing. If ignition is not glowing, proceed with troubleshooting or match-light the burner.
- 3) Turn on main gas supply. Purge if needed (see page 9).
- 4) Push in and turn burner control knob to LITE. Hold knob in for 5 seconds.
- 5) If burner does not light, turn knob to OFF, wait 5 minutes to allow gas to dissipate, and repeat step 4 above.

PREHEATING THE LPSGE

Before cooking, always preheat the ProSear burner for best results. To preheat, light the burner, set to HIGH and allow to preheat until the burner glows red, usually about 2-3 minutes.

DO NOT LEAVE THE UNIT UNATTENDED DURING THE PREHEAT CYCLE OR AT ANY TIME WHILE IN USE. DO NOT ALLOW UNIT TO PREHEAT FOR PROLONGED PERIODS OF TIME. OVERHEATING THE UNIT CAN CAUSE DAMAGE TO THE UNIT AND TO PERSONAL PROPERTY.

MATCH LIGHTING

If burners will not light after several attempts, the burners can be match lit. If you've just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.

Make sure all knobs are in the OFF position. Keep your face as far away from the unit as possible. With the lid removed, pass the alternate lighting rod with a lit paper match installed to the ports of the burner. Push and turn the corresponding control knob of the burner to LITE. If the burner does not light in 4 seconds, turn the knob off and wait 5 minutes before attempting again.

LOW HEAT ADJUSTMENT

NOTE: ADJUSTMENT IS FOR SIDE BURNERS ONLY. PROSEAR BURNERS ARE PRESET AT THE FACTORY AND SHOULD NOT BE ADJUSTED.

The valves on the side burner feature an adjustable low setting. Due to fluctuations in gas pressure, heating value or gas conversion, you may feel it necessary to adjust gas flow in the low position.

- 1) Light the burner.
- 2) Turn the control knob to the lowest setting (all the way counter-clockwise).
- 3) Remove the knob.
- 4) While holding the valve shaft with pliers, insert a thin flat tipped screwdriver into the shaft and while viewing the burner, adjust to a minimum stable flame (see figure 23-1).

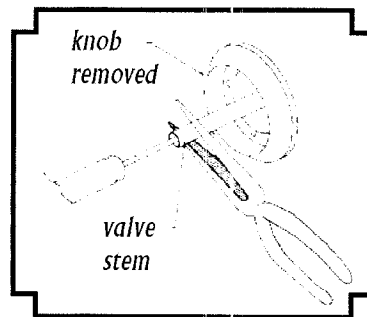


Figure 23-1 - Adjusting side burner low heat setting.